Memphis

WOOD FIRE GRILLS™

Revolutionizing Outdoor Cooking™

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FIRE&FOOD
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2011
GOLD
BARBECUE EQUIPMENT

HEARTH&HOME
VESTA AWARD
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Charcoal, Wood Barbecues & Smokers

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Best-in-Show Outdoor Room Products

Made in the USA

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MEMPHIS WOOD FIRE GRILLS™

Revolutionizing Outdoor Cooking!™

Memphis Grills continue to revolutionize outdoor cooking! Memphis Wood Fire Grills are **3-in-1 Outdoor Cooking Centers.™** They combine the following wood-fired appliances:

- **High-Temperature Grill**
- **Low 'n' Slow Smoker**
- **High Performance Convection Oven**

No other pellet, gas, charcoal, or propane grill on the market today can accurately claim to have the full convection capabilities that Memphis offers. Superior craftsmanship, versatile capabilities, and advanced Intelligent Temperature Control (ITC) truly put Memphis in a class of its own.

Versatility

Expand your kitchen to the outside! Unlike ordinary grills, high-end 3-in-1 Memphis Grills have true convection capabilities, as well as grilling and smoking features. Bake a pie, sear a steak, cook a wood-fired pizza, or smoke a brisket. As an additional cooking source, Memphis Grills make holidays and other gatherings easier and more enjoyable!

Intelligent Temperature Control™

Eliminate constant tending to the fire or overcooking your food. Fueled by 100% natural wood pellets, our one-touch Intelligent Temperature Control (ITC) automatically maintains your desired temperature (180 to 650 degrees*)—just like an indoor oven! The ITC, a two-way logic information system measures grill temperature continuously and adds pellets as needed. The digital food probe measures internal food temperature using the ITC. Once the food reaches the desired temperature, the ITC automatically reduces the grill temperature to warm (the lowest set point). The convenience and precision of the ITC allows for year-round cooking.

** Temperature range varies by model.*

Wood-Fired Flavor

Enjoy the delicious wood-fired flavors that restaurants provide, in the comfort of your own backyard! The ITC automatically regulates the fuel of 100% natural wood pellets to produce savory flavors. From a mild smoked taste to hints of cherry, hickory, or maple, a variety of wood flavors are available that will suit any preference. You'll be amazed at the taste difference compared to traditional gas or charcoal grills.

Wood-Fired Pizza Oven Capabilities

Baking and Roasting

Bake bread, pizza, cookies, or even a pie with our consistent oven temperatures and even heat circulation. Or roast any type or cut of meat to absolute perfection!

Searing

Sear meats first to seal in precious juices and enhance their flavor. Choose between the Memphis Pro, which achieves temperatures of 650 degrees, the Memphis Advantage, which reaches 600 degrees, and the Memphis Select, which ranges to 500 degrees.

Smoking

For maximum flavor and tenderness, the ITC automatically adjusts to "smoke mode" when the grill temperature is 295 degrees or below. Create succulent ribs, briskets, and roasts using the smoke mode (180–295 degrees*). Smoke up to 48 hours unattended without refueling. **Smoking temperatures vary within this range depending on model.*

Environmentally Friendly

Cooking with 100% natural wood pellets is safer and more environmentally conscientious than using more traditional products. Unlike such fossil fuels as natural gas and propane that contribute to climate change, our pellets are always made from renewable resources.

True Convection Cooking

Prepare flavorful and juicy foods without constantly tending the grill. And because all Memphis Wood-Fired Grills are true convection ovens, no rotisserie is needed. Grill chamber design, advanced engineering, and convection fans circulate heat evenly and provide the consistent temperatures required for convection oven performance. Other brands may claim to have convection oven capabilities, but Memphis Grills can accurately backup that claim with engineering facts.

Heavy-Duty Steel, Quality Construction, and Made in the USA!

Our superior craftsmanship and strict adherence to manufacturing standards guarantee products with unbeatable reliability and durability in any climate or weather condition. All Memphis Wood Fire Grills are designed, engineered and manufactured in an ISO 9001:2008 facility in the USA. All models have a 5-year limited warranty.

MEMPHIS PRO™

MEMPHIS ADVANTAGE™

MEMPHIS SELECT™

MEMPHIS PRO™ BUILT-IN

MEMPHIS PRO™

Intelligent Temperature Control (ITC) with Auto Start. Simply press ON, set the desired temperature from 180 to 650 degrees, relax, and leave the work to your Memphis Pro. ITC comes standard and makes Memphis the intelligent choice.

5-Year Limited Warranty

Made in the USA

Memphis Pro Specifications *(Standard Configuration)*

Product Code	Description	Cooking Surface	Cooking Surface with Optional Grates	Cubic Inch Cooking Area	Unit Weight	Dimensions	Temperature Range
VG0001S4	Stainless Steel	562 sq. in.	834 sq. in.	3,905 cub. in.	216 lb.	H47″ x W57″ x D29″	180–650° F

Feature Specifications

Material
Heavy-Duty Stainless Steel

Temperature Controls
One-Touch Digital Intelligent Temperature Control (Standard)

Grill Grate
.312″ Diameter Stainless Steel Rods

Fuel System
Automatic Dual Auger Self-Feeding Pellet Fuel System

Convection Fan System
Dual Fan Combustion/ Convection System

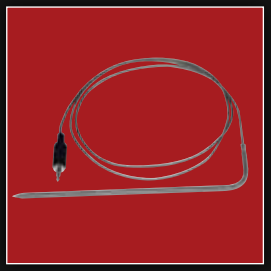
Hopper Capacity
16 lb. Wood Pellet Dual Bin Hopper

Grill Construction
Double Wall and Sealed Construction Throughout Entire Cooking Area

Wheels
4 Heavy-Duty Locking Casters

Heavy-duty double wall and sealed construction provides superior heat retention and consistent temperatures in all weather conditions.

Dual Fan Convection System provides convection cooking and even heat circulation for tender and juicy results.



Standard

Programmable food probe is integrated with the ITC and measures internal food temperature. Once the food reaches the desired temperature, the ITC automatically reduces the grill temperature to warm (the lowest set point).

16 lb. high-capacity wood pellet hopper with two 8 lb. dual fuel bins. Satisfy any culinary preference by automatically mixing a variety of flavors.

Options

VG4000 Small Cooking Grate (2 per kit) VG4001 Large Cooking Grate (2 per kit) VGCOVER-1 Memphis Pro Grill Cover

MEMPHIS ADVANTAGE™

Intelligent Temperature Control (ITC) with Auto Start. Simply press ON, set the desired temperature from 200 to 600 degrees, relax, and leave the work to your Memphis Advantage. ITC comes standard and makes Memphis the intelligent choice.

5-Year Limited Warranty

Made in the USA

Memphis Advantage Specifications *(Standard Configuration)*

Product Code	Description	Cooking Surface	Cooking Surface with Optional Grates	Cubic Inch Cooking Area	Unit Weight	Dimensions	Temperature Range
VG0050S4	Stainless Steel	427 sq. in.	970 sq. in.	4,510 cub. in.	195 lb.	H47″ x W45″ x D29″	200–600° F

Feature Specifications

Material
Heavy-Duty Stainless Steel

Temperature Controls
One-Touch Digital Intelligent Temperature Control (Standard)

Grill Grate
.312″ Diameter Stainless Steel Rods

Fuel System
Automatic Single Auger Self-Feeding Pellet Fuel System

Convection Fan System
Single Fan Combustion/ Convection System

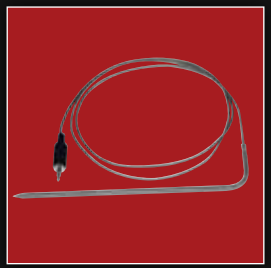
Hopper Capacity
12 lb. Wood Pellet Hopper

Grill Construction
Double Wall Grill Body With Sealed Dual Wall Hood

Wheels
4 Heavy-Duty Locking Casters

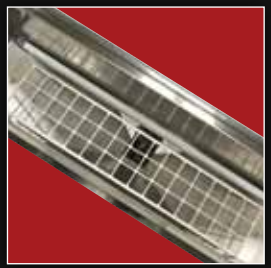
Dual walls enable year-round grilling. Enjoy delicious wood-fired flavors in all seasons—even if it's snowing.

Single Fan System for even heat distribution throughout the cooking area. The Memphis Advantage's convection cooking produces flavorful and succulent results, with no rotisserie.



Optional

Programmable food probe is integrated with the ITC and measures internal food temperature. Once the food reaches the desired temperature, the ITC automatically reduces the grill temperature to warm (the lowest set point).



Large 12 lb. hopper capacity accommodates hours of overnight smoking.

Options

VG4000 Small Cooking Grate (2 per kit)
VG4001 Large Cooking Grate (2 per kit)
VG0956 ITC Food Probe
VGCOVER-3 Memphis Grill Cover with Side Shelves

** Memphis Select shown with optional side shelves.*

MEMPHIS SELECT™

Intelligent Temperature Control (ITC) with Auto Start. Simply press ON, set the desired temperature from 200 to 500 degrees, relax, and leave the work to your Memphis Select. ITC comes standard and makes Memphis the intelligent choice.

5-Year Limited Warranty

Made in the USA

Memphis Select Specifications *(Standard Configuration)*

Product Code	Description	Cooking Surface	Cooking Surface with Optional Grates	Cubic Inch Cooking Area	Unit Weight	Dimensions	Temperature Range
VG0070S4	Stainless Steel	427 sq. in.	699 sq. in.	3,750 cub. in.	132 lb.	H46″ x W26″ x D31″	200–500° F

Feature Specifications

Material
Heavy-Duty Stainless Steel

Grill Grate
.250″ Nickel-Plated Cooking Grates

Convection Fan System
Single Fan Combustion/ Convection System

Grill Construction
Single Wall Construction With Dual Wall Hood Liner

Temperature Controls
One-Touch Digital Intelligent Temperature Control (Standard)

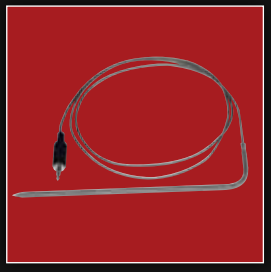
Fuel System
Automatic Single Auger Self-Feeding Pellet Fuel System

Hopper Capacity
Up to 12 lb. of Wood Pellets

Wheels
4 Heavy-Duty Locking Casters

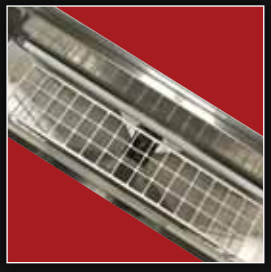
Single wall, heavy-duty construction for durable long-term grilling.

Single Fan System for even heat distribution throughout the cooking area. The Memphis Select's convection cooking produces flavorful and succulent results, with no rotisserie.



Optional

Programmable food probe is integrated with the ITC and measures internal food temperature. Once the food reaches the desired temperature, the ITC automatically reduces the grill temperature to warm (the lowest set point).



Large 12 lb. hopper capacity accommodates hours of overnight smoking.

Options

VG0740S4 Stainless Steel L/R Side Shelf Kit (Total Dim. H46″ x W45″ x D31″) VG4000 Small Cooking Grate (2 per kit) VG4001 Large Cooking Grate (2 per kit)
VGCOVER-2 Memphis Grill Cover without Side Shelves VGCOVER-3 Memphis Grill Cover with Side Shelves VG0956 ITC Food Probe

MEMPHIS PRO™ BUILT-IN

Intelligent Temperature Control (ITC) with Auto Start. Simply press ON, set the desired temperature from 180 to 650 degrees, relax, and leave the work to your Memphis Built-In. ITC comes standard and makes Memphis the intelligent choice.

5-Year Limited Warranty

Made in the USA

Memphis Pro Built-In Specifications *(Standard Configuration)*

Product Code	Description	Cooking Surface	Cooking Surface with Optional Grates	Cubic Inch Cooking Area	Unit Weight	Dimensions	Temperature Range
VGB0001S4	Stainless Steel	562 sq. in.	834 sq. in.	3,905 cub. in.	185 lb.	H27″ x W28″ x D30″	180–650° F

Feature Specifications

Material
Heavy-Duty Stainless Steel

Temperature Controls
One-Touch Digital Intelligent Temperature Control (Standard)

Grill Grate
.312″ Diameter Stainless Steel Rods

Fuel System
Automatic Dual Auger Self-Feeding Pellet Fuel System

Convection Fan System
Dual Fan Combustion/ Convection System

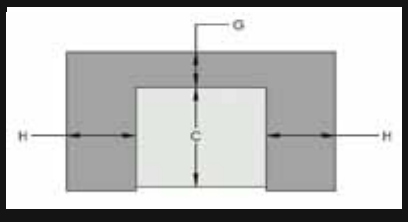
Hopper Capacity
16 lb. Wood Pellet Dual Bin Hopper

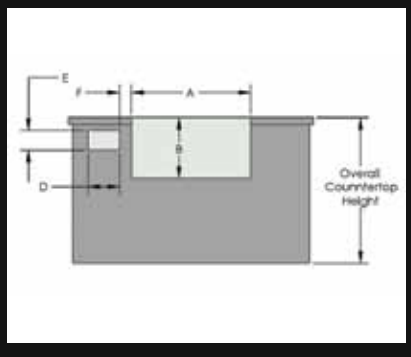
Grill Construction
Double Wall and Sealed Construction Throughout Entire Cooking Area

Options

VG4000 Small Cooking Grate (2 per kit) VG4001 Large Cooking Grate (2 per kit) VG0144 Pellet Guide Cap VGCOVER-4 Memphis Pro Built-In Grill Cover

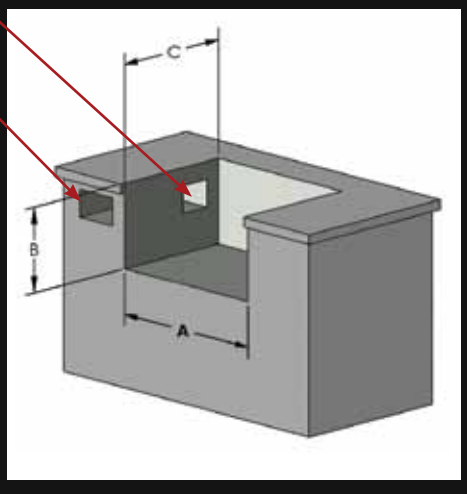
The Memphis Pro Built-In has the same performance features as the Memphis Pro. Please refer to the Memphis Pro page for more details.





Control Cable Way

ITC Control Location Requires 110/120 V AC



A=30″ B=16.4″ C=23″ D=8″ E=5″ F=3–12″ G=6″ Minimum Distance to Combustibles H=18″ Minimum Distance to Combustibles

MEMPHIS WOOD FIRE GRILLS™

At a Glance

Product Code	Description	ITC	Convection Fan System	Grill Construction	Cooking Surface	Cooking Surface with Optional Grates	Cubic Inch Cooking Area	Hopper	Unit Weight	Dimensions	Temp Range
Memphis Pro Specifications *(Standard Configuration)*											
VG0001S4	Stainless Steel	Yes	2	Heavy-Duty Double Wall and Sealed Construction	562 sq. in.	834 sq. in.	3,905 cub. in.	16 lb.	216 lb.	H47″ x W57″ x D29″	180–650° F
Memphis Advantage Specifications *(Standard Configuration)*											
VG0050S4	Stainless Steel	Yes	1	Heavy-Duty Double Wall Construction	427 sq. in.	970 sq. in.	4,510 cub. in.	12 lb.	195 lb.	H47″ x W45 ″ x D29″	200–600° F
Memphis Select Specifications *(Standard Configuration)*											
VG0070S4	Stainless Steel	Yes	1	Heavy-Duty Construction	427 sq. in.	699 sq. in.	3,750 cub. in.	12 lb.	132 lb.	H46″ x W26″ x D31″	200–500° F
Memphis Pro Built-In Specifications *(Standard Configuration)*											
VGB0001S4	Stainless Steel	Yes	2	Heavy-Duty Double Wall and Sealed Construction	562 sq. in.	834 sq. in.	3,905 cub. in.	16 lb.	185 lb.	H27 ″ x W28 ″ x D30 ″	180–650° F

Options

VGCOVER-1 Memphis Pro Grill Cover VGCOVER-2 Memphis Grill Cover without Side Shelves VGCOVER-3 Memphis Grill Cover with Side Shelves
VGCOVER-4 Memphis Pro Built-In Grill Cover VG0956 ITC Food Probe VG4000 Small Cooking Grate (2 per kit) VG4001 Large Cooking Grate (2 per kit)
VG1594 Memphis Genie Multi-tool VG0740S4 Select Stainless Steel L/R Side Shelf Kit (Total Dimensions H46″ x W45 ″ x D31″) VG0144 Pellet Guide Cap (Built-In)

All models designed, engineered, and manufactured in the USA Made in the USA

All grills require 110/120V power with ground.

Enhance Flavors and Your Grill Performance With Natures Way BBQ Pellets

- Certified 100% Natural Hard Wood Pellets
- Available in Your Choice of 7 Delicious Flavors (All Purpose, Alder, Apple, Cherry, Hickory, Maple, Mesquite)
- Safe, Portable, and Easy-to-Use 20 lb. Bags

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Available From:

Product specifications are subject to change.